



## VOLPI Marche IGT Sangiovese

*“Wine made from organically grown grapes”*



**GRAPE VARIETY** Sangiovese Marche 100%

**LOCATION** Organically grown vineyards located in the area of Ascoli Piceno

**VINEYARDS** The vines are planted in a property of 20 hectares at an altitude of 300 metres a.s.l. Soil composition : compact with clay and sand.

**VINIFICATION** After an hand-made harvest in the end September / beginning October period, the fermentation with maceration for 3 days at a temperature of 26-28° C.

**CHARACTERISTICS** Brilliant ruby red colour. The bouquet is pleasant, intense and rich in fruity notes. Rich of spices and complex notes, soft on the palate, with a good balance. The finish is long and fruity, with a clean aftertaste.

**FOOD MATCHING** Excellent with seasoned cheese, roasted and braised red meat, specially lamb and duck.

**ALCOHOLIC CONTENT** 13% vol. min.